

MENU SUBMISSION GUIDELINES



CULINARY MENU SUBMISSIONS

—

CULINARY MENU

PLEASE SUBMIT YOUR MENU CHANGES
USING OUR MENU TEMPLATE IN
MICROSOFT WORD

WE WILL REFUSE ANY DOCUMENTS
PROVIDED IN OTHER FORMATS,
SUCH AS:

EXCEL SPREADSHEETS

PHOTOCOPIES


SCREENSHOTS

PHOTOS

PDFS

HAND MARKED/EDITED COPIES

OTHER FORMS



RICHARD
SANDOVAL
HOSPITALITY

FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

PROJECT DESIGN DETAILS

PROJECT NAME	
PROPERTY	
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	
ORIENTATION (PORTRAIT OR LANDSCAPE)	
DATE NEEDED	

MENU SUBMITTAL SOP

STEP 1: OBTAIN APPROVALS

FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. Menu Brief Preparation:

Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.

The brief should be checked for grammar, spelling, allergens, and an associated cost based on a PMIX analysis and menu engineering.

Pricing should be informed and included in the initial submission, rather than added after approval.

Completed menu submission must be received no less than 14 days before the proposed change.

2. Initial Review:

The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the RSH Culinary Director & RSH Regional Director of Operations for a preliminary review and discussion.

3. Final Approval Process:

The RSH Culinary Director will forward the reviewed brief to the RSH VP of Operations (CC Isabella Sandoval) for final edits and approval.

4. Menu Design Kickoff & Distribution:

Once final edits are made and the menu is approved, the VP of Operations will upload the document into the RSH Culinary Teams folder.

For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:

VP of Operations will upload into ClickUp and assign it to the Marketing team for menu design updates, then route it to the Regional Director of Operations and Culinary Director.

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STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

MENU

Please drop the menu content below on page 2.

1977 BLAKE STREET DENVER, CO 80202



RICHARD
SANDOVAL
HOSPITALITY

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MENU TEMPLATE

PAGE 1

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RSH OFFICIAL LOGO

TYPE OF MENU

Lunch / Dinner / Brunch / Restaurant Week / Father’s Day
Mother’s Day... etc
FONT: CALIBRI (BODY) BOLD
FONT SIZE: 12

VENUE / CITY / STATE

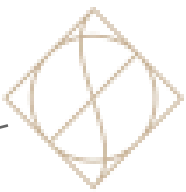
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SIZE & ORIENTATION

FONT: CALIBRI (BODY) BOLD
FONT SIZE: 12 ITALIC

PROJECT RUBERIC

Fill out each section



RICHARD
SANDOVAL
HOSPITALITY

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PAGE 2 - ONWARD



THE SECOND PAGE OF THE MENU TEMPLATE ONWARD IS WHERE YOU INSERT AND FORMAT YOUR MENU FOLLOWING OUR MENU TEMPLATE GUIDELINES.

MENU TEXT SET TO CENTER


NAME OF SECTION

DISH NAME
FONT: CALIBRI (BODY) BOLD
FONT SIZE: 12
SENTENCE CASE, BOLDED

DESCRIPTION
FONT: CALIBRI (BODY)
FONT SIZE: 12
ALWAYS LOWERCASE

ALLERGENS
FONT: CALIBRI (BODY)
FONT SIZE: 12
ALWAYS CAPITALIZED
ALLERGENS

PRICE
FONT: CALIBRI (BODY)
FONT SIZE: 12



RICHARD
SANDOVAL
HOSPITALITY
MENU

Please drop the menu content below.

Guacamoles & Salsas

served with chips & charred ~~tlayudas~~

Traditional, tomato, onion, cilantro, lime VG 16

Pork Belly, cotija cheese, pickled ~~fresno~~ chili D ~~17~~ 18

Bonito, tuna tartare, chile de árbol, salsa macha, jicama salad* G,N ~~18~~ 19

Signature Salsas, macha, verde cruda, molcajete, habanero VG,N 11

Antojitos

~~Red Snapper~~ Halibut Ceviche, lime, red onion, cilantro, serrano chili, avocado, chips* 21

~~Shrimp Cocktail Ceviche~~, chipotle cocktail sauce, creamy avocado, ~~chirimiki~~ marinated olives, chips ~~S~~ 18

Grilled Oysters, half dozen, bacon ~~morita~~ relish, trout roe, pickled habanero salsa* S ~~24~~ 26

Bone Marrow & Tuna Chicharrón, crispy tuna, guacamole, xni-pec salsa, pickled vegetables, blue corn tortillas* 20

Queso Fundido, melted ~~asadero~~ cheese, chili morita sauce, flour tortillas D,G,V ~~12~~ 16

add chorizo 5 | mushrooms 4

Lomo Empanadas, beef tenderloin, truffled cheese, almond, creamy guajillo sauce, chimichurri

~~D,G,N,S~~ 18

~~Quesabirria~~, beef barbacoa, melted cheese, avocado purée, pickled ~~red~~ onion, blue corn tortillas D 18

Huarache de Hongos ~~Salvajes~~, corn flatbread, wild mushrooms, queso fresco, ~~caramelized~~ onion, black bean purée, nopalitos salad ~~D,V~~ 16

add chorizo 5

Charred Grilled Caesar Salad, ~~grilled romaine~~, pickled vegetables, pepitas, salsa macha, hard-boiled egg, cotija ~~cheese~~ ~~D,G,N~~ ~~14~~ 15

Tortilla Soup, shredded chicken, panela ~~cheese~~, crema fresca espuma, avocado, tortilla strips ~~D,G~~ 13

Tacos

~~Pescado~~ Mahi-Mahi, adobo, napa cabbage slaw, chipotle aioli, avocado ~~S~~ ~~17~~ 18

Carne Asada, grilled skirt steak, ~~costra~~-style cheese, ~~red~~ onion, ~~cilantro~~, ~~caramelized~~ onion, scallion, ~~torcido~~ chili* D ~~18~~ 19

Al Pastor, marinated pork, grilled pineapple, onion, ~~cilantro~~, avocado salsa ~~cruda~~ ~~15~~ 17

MENU TEMPLATE

PAGE 2 - ONWARD

ALLERGIES

IT IS MANDATORY TO SPECIFY ANY ALLERGIES

- D

G

N

S

V

VG
- DAIRY

GLUTEN

NUTS

SHELLFISH

VEGETARIAN

VEGAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

NOTE: IF YOUR REGION HAS GOVERNING LAWS THAT DIFFER FROM THESE GUIDELINES, THOSE LAWS WILL SUPERSEDE THIS GUIDANCE.



RICHARD

SANDOVAL

HOSPITALITY

Adobo Chicken, radish, red onion, cilantro, tomatillo salsa verde ~~16~~ 17

Jackfruit Tinga, black bean purée, avocado, pico de gallo, pickled red onion VG ~~15~~ 16

Especialidades

Salmon a la Talla, corn esquites, cherry tomato, chayote napa cabbage slaw* D ~~27~~ 32

Camarones Diabla, king prawns, chipotle tomato sauce, grilled spring onion, cilantro rice ~~D,S~~ 27 30

Shrimp & Crab Enchiladas, creamy guajillo sauce, queso fresco, baby greens ~~D,S~~ 26 30

Chile Relleno, shrimp, scallop, calamari, charred poblano, black bean purée, chili de arbol sauce ~~D,S~~ 24 28

Rib Eye a la Piedra, fajita-style bell pepper, crema fresca, guacamole, salsas, corn tortillas* D 49

Tampiqueña, carne asada-style steak, mole enchilada, guacamole, grilled scallion, roasted jalapeño, refried beans* ~~D,N~~ 32 34

Alambre Skewers, steak, chorizo, bacon, bell pepper, avocado, mexican cheeses, tomatillo chili morita sauce* D ~~25~~ 29

Braised Pork Shank, guava pipian mole, green apple, baby watercress, pickled carrot, corn tortillas N ~~27~~ 32

~~Adobado Chicken, roasted corn, cilantro pesto, pico de gallo, huitlacoche dumpling~~ 25

Grilled Chicken, adobo marinated, mole, black bean purée, plantain & butternut squash ~~D,G,N,S~~ 29

Chicken Tinga Enchiladas, tomatillo salsa, chihuahua cheese, black bean purée, crema fresca, pickled chili D ~~24~~ 27

Coliflor Rostizada, peanut chili sauce, creamy poblano sauce, chimichurri D,N,V ~~23~~ 24

Mas

Mexican Corn Esquites, chipotle, cotija cheese, chili piquín D,V ~~7~~ 8

~~Rajas con Papas, charred poblano, onion, spinach, crema~~ D,V ~~7~~

Roasted Mushrooms al Ajillo ~~D,V~~ 8-9

Brussels Sprouts, housemade mole ~~D,N~~ 8 9

Poblano Cilantro Rice & Refried Beans V ~~6~~ 8

D dairy | G gluten | N nuts | S shellfish | VG vegan | V vegetarian

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3377 BLAKE STREET DENVER, CO 80205

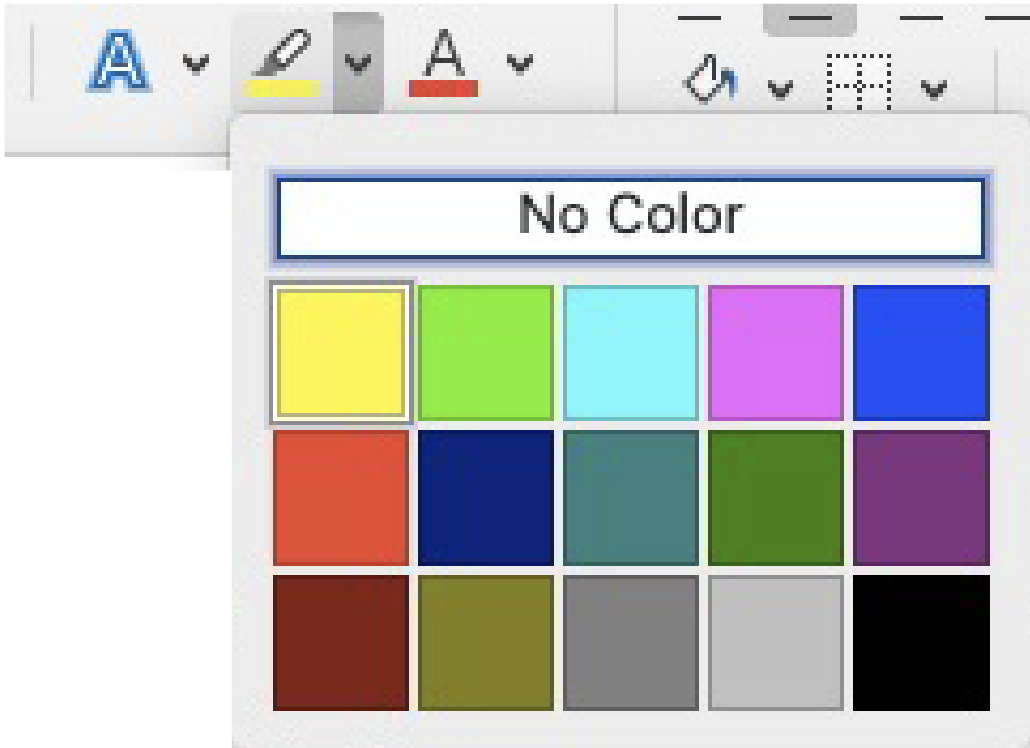
CHANGE REQUESTS

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REMOVAL OF AN ITEM SHOULD BE **STRIKETHROUGH IN RED**.

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HOSPITALITY
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Antojitos

Red Snapper ~~Halibut~~ **Ceviche**, lime, red onion, cilantro, serrano chili, avocado, chips* 21

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Tortilla Soup, shredded chicken, panela **cheese**, crema fresca espuma, avocado, tortilla strips D,G 13

Tacos

Pescado ~~Mahi-Mahi~~, adobo, napa cabbage slaw, chipotle aioli, avocado **S** ~~17~~ 18

Carne Asada, grilled skirt steak, ~~costra~~-style cheese, **red onion**, **cilantro**, ~~caramelized onion~~, scallion, ~~torcido chili~~* D ~~18~~ 19

Al Pastor, marinated pork, grilled pineapple, onion, **cilantro**, avocado salsa ~~cruda~~ ~~15~~ 17

BEVERAGE MENU SUBMISSIONS

—

BEVERAGE MENU

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SUCH AS:

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PHOTOCOPIES

SCREENSHOTS


PHOTOS

PDFS

HAND MARKED/EDITED COPIES

OTHER FORMS

NOTE: PLEASE INCLUDE BEVERAGE ALLERGENS,
THINGS LIKE DAIRY AND NUTS NEED TO BE FLAGGED



RICHARD
SANDOVAL
HOSPITALITY

BEVERAGE MENU DESIGN BRIEF REQUEST FORM & SOP

PROJECT DESIGN DETAILS

PROJECT NAME	
PROPERTY	
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	
ORIENTATION (PORTRAIT OR LANDSCAPE)	
DATE NEEDED	

MENU SUBMITTAL SOP

STEP 1: OBTAIN APPROVALS

BEVERAGE MENU: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

- Menu Brief Preparation:**
 - Property GM, Director of F&B or Beverage Manager/Director sends to the RSH Head of Mixology and RSH Regional Director of Operations.
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- Initial Review:**
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- Final Approval Process:**
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- Menu Design Kickoff & Distribution:**
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 - For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
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1377 BLAKE STREET DENVER, CO 80202



RICHARD
SANDOVAL
HOSPITALITY

1377 BLAKE STREET DENVER, CO 80202

MENU TEMPLATE

PAGE 1

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RSH OFFICIAL LOGO

TYPE OF MENU

Lunch / Dinner / Brunch / Restaurant Week / Father’s Day
Mother’s Day... etc
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VENUE / CITY / STATE

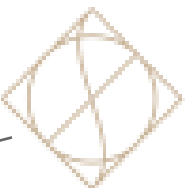
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SIZE & ORIENTATION

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PROJECT RUBERIC

Fill out each section



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PAGE 2



MENU TEXT SET TO CENTER

NAME OF SECTION

DRINK NAME

FONT: CALIBRI (BODY) BOLD

FONT SIZE: 12

SENTENCE CASE, BOLDED

DESCRIPTION

FONT: CALIBRI (BODY)

FONT SIZE: 12

ALWAYS LOWERCASE

PRICE

FONT: CALIBRI (BODY)

FONT SIZE: 12

USE A / TO SEPARATE GLASS AND BOTTLE PRICES WHERE APPLICABLE



RICHARD
SANDOVAL
HOSPITALITY
MENU

Please drop the menu content below.

- MARGARITAS

TRADITIONAL MARGARITA 12

monte álban silver, citrus - frozen or rocks

FRESH FRUIT 13

choice of: strawberry, blood orange, pineapple, mango, prickly pear

TAMAYO 14

monte álban reposado, citrus, tamarind, chamov, tajín

SPICY MANGO 14

serrano-infused tequila, citrus, mango

ANCHO CHILE 14

orange-infused mezcal, ancho reyes, lemon, agave, orange marmalade, tajín

COIN 14

monte álban silver, lime, jalisco orange

CADILLAC 18

socorro blanco tequila, citrus, grand marnier foam

CÓCELES

VOLXCANO 17

olmeca altos anejo - cynar - yellow chartreuse - lime - agave/

EL HUMO 16

abasolo corn whisky - nixta - demerara - mole bitters - mesquite smoke

PENICILINA 14

reposado tequila - ginger - honey - mezcal - lemon - egg white

EL DORADO SOUR 15

400 conejos mezcal, cucumber, ancho verde, lime, pineapple, guajillo chili oil

PURE GUAVA

woody creek vodka - guava - lemon - ginger 15

MICHELADA

housemade sangrita - lime - choice of beer 7

MOJITO

silver rum - mint - lime - sparkling water 12

SANGRIA 11 GLASS | 40-PITCHER

red wine - brandy - orange liqueur - fruit

D dairy | G gluten | N nuts | S shellfish | VG vegan | V vegetarian

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

MENU TEMPLATE

PAGE 2 - ONWARD

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D DAIRY
N NUTS

DRINKS WITH DAIRY OR NUT ALLERGIES SHOULD BE MARKED

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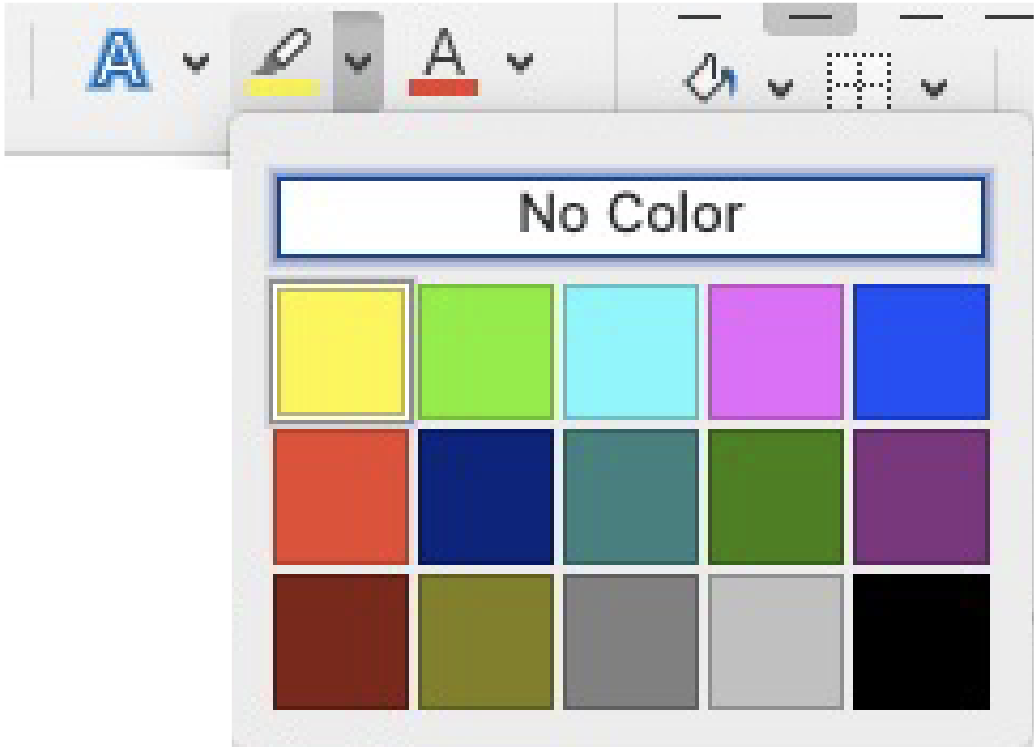
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monte álban reposado, citrus, tamarind, chamov, **tajín**

SPICY MANGO 14

serrano-infused tequila, citrus, mango

ANCHO CHILE 14

orange-infused mezcal, ancho reyes, lemon, agave, orange marmalade, ~~tajín~~

COIN 14

monte álban silver, lime, jalisco orange

CADILLAC 18

~~socorro blanco~~ tequila, citrus, grand marnier foam

CÓCELES

VOLXCANO 17

olmeca altos anejo - cynar - yellow chartreuse - lime - agave/

EL HUMO 16

~~abasolo~~ corn whisky - ~~nixta~~ - demerara - mole bitters - mesquite smoke

PENICILINA 14

~~reposado tequila~~ - ginger - honey - mezcal - lemon - egg white

EL DORADO SOUR 15

400 conejos mezcal, ~~cucumber~~, ancho verde, lime, pineapple, guajillo chili oil

PURE GUAVA

woody creek vodka - guava - lemon - ginger 15

MICHELADA

~~housemade sangrita~~ - lime - choice of beer 7

MOJITO

silver rum - mint - lime - sparkling water 12

SANGRIA 11 GLASS | ~~40-PITCHER~~

red wine - brandy - orange liqueur - fruit

D dairy | G gluten | N nuts | S shellfish | VG vegan | V vegetarian

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

WORKFLOW

FOOD & BEVERAGE MENU SUBMISSIONS

FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. Property GM, Director of F&B or Chef sends to RSH Culinary Director & RSH Regional Director of Operations
2. RSH Culinary Director will send to RSH VP of Operations (CC Isabella Sandoval) for final edits and approval
3. Once final edits are made and menu is approved, VP of Operations will upload in RSH Culinary Teams folder.
 - 3a. If an Owned & Operated property or property with contracted RSH Brand & Marketing oversight, VP of Operations will upload into ClickUp with assignment for Marketing team to update menu design and assign to Regional Director of Operations and Culinary Director.
 - 3b. If not an Owned & Operated property or property with contracted RSH Brand & Marketing oversight, VP of Operations will upload into ClickUp with assignment for Regional Director of Operations and Culinary Director to distribute back to the Property GM/Chef team.

DRINK MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. Property GM, Director of F&B or Beverage Manager/Director sends to the RSH Head of Mixology and RSH Regional Director of Operations.
2. RSH Regional Director of Operations will send to RSH VP of Operations (CC Isabella Sandoval) for final edits and approval
3. Once final edits are made and menu is approved, RSH VP of Operations will upload in RSH Beverage Teams folder
 - 3a. If an Owned & Operated property or property with contracted RSH Brand & Marketing oversight, RSH VP of Operations will upload into ClickUp with assignment for Marketing team to update menu design and assign to DO and Culinary Director.
 - 3b. If not an Owned & Operated property or property with RSH Brand & Marketing oversight, RSH VP of Operations will upload into ClickUp with assignment for RSH Regional Director of Operations and RSH Head of Mixology to distribute back to the property GM, Director of F&B or Beverage Manager/Director.

PROJECT TIMELINE

Please note, for new menu development, please plan for **5 business days** of project turnaround once a fully accurate and complete design brief is submitted to RSH design team.

For menu edits, **1-2 business days** turnaround can be expected depending on the size of the request.

All proposed menus should be submitted **no less than 14 days from the anticipated change.**

MENU ACCURACY & CONSISTENCY RESOURCE: CHAT GPT

Please go to chatgpt.com. Upload your menu file Word Doc attachment with the copied/pasted following prompt into the search bar to check for errors:

PROMPT FOR MENU REVIEW AND QUALITY ASSURANCE:

Review the attached menu and provide a detailed analysis identifying errors, inconsistencies, and potential improvements across the following categories to ensure 100% menu accuracy and professionalism:

1. DIETARY / ALLERGEN INFORMATION:

- ï Cross-check each menu item against the allergen key provided in the footer. Identify any missing or inaccurate dietary or allergen markers based on assumptions from the item name, ingredients, and description.
- ï Highlight any ambiguities or unclear allergen information that could cause confusion or risk for guests with dietary restrictions.

2. SPELLING, GRAMMAR, AND LANGUAGE CONSISTENCY:

- ï Flag any spelling, punctuation, or grammatical errors in menu item names and descriptions.
- ï Ensure language usage (English, Spanish, Japanese, French, etc.) is consistent with proper conventions and formatting for the respective cuisine or origin of the dish (e.g., accents, diacritical marks, capitalization rules, etc.).
- ï Identify any inconsistencies in the style or tone of descriptions, such as changes between formal and informal language.

3. FORMATTING AND VISUAL CONSISTENCY:

- ï Identify any inconsistencies in formatting, such as font styles, sizes, alignment, spacing, or bullet points.
- ï Ensure all menu items and descriptions are consistently structured, including capitalization (e.g., dish names vs. descriptions), use of periods, pricing format, and placement of allergen/dietary markers).
- ï Flag any categories or subcategories that lack uniform presentation or organization.

4. CLARITY AND READABILITY:

- ï Highlight any descriptions that may be unclear, overly complex, or lacking detail.
- ï Suggest improvements for descriptions that could better highlight ingredients, preparation methods, or flavor profiles to enhance guest understanding.

5. CULTURAL AND CONTEXTUAL APPROPRIATENESS:

- ï Flag any potential cultural inaccuracies or insensitivities in the menu items or descriptions.
- ï Ensure dish names and descriptions accurately reflect the cuisine’s cultural origins and avoid misrepresentation.

6. INSTRUCTIONS FOR OUTPUT

For each error or inconsistency identified, include the following:

- ï **Menu Category:** Identify the section of the menu (e.g., appetizers, entrées, desserts, beverages, etc.) where the issue appears.
- ï **Menu Item:** Clearly state the name of the menu item.
- ï **Description of Issue:** Provide a clear and concise explanation of the problem.
- ï **Recommendation:** Suggest a specific edit or solution to address the issue.

FORMATTING

CULINARY CATEGORIES

The following menu categories shall be implemented on all menus.

Plural categories shall be used where applicable, and observing all accent placements.

Latin concepts shall use Spanish category names.

Any category name that uses a native language term for a food item as a category, ie. ceviche, guacamole, fajitas, sushi, etc., shall observe that word’s standard pluralization and native spelling.

LATIN CONCEPTS

PARA LA MESA
ANTOJITOS
BOTANAS
ENSALADAS
SOPAS
DE LA PARRILLA
ESPECIALIDADES
MÁS
POSTRES

BEBIDAS
CERVEZAS
CÓCTELES
CÓCTELES DE POSTRES
BEBIDAS SIN ALCOHOL
VINOS
ESPUMOSOS
ROSADOS
BLANCOS
TINTOS
POR COPA/COPELLO
POR BOTELLA

NON-LATIN CONCEPTS

FOR THE TABLE
APPETIZERS
BITES
SALADS
SOUPS
FROM THE GRILL
SPECIALTIES
SIDES
DESSERTS

DRINKS
BEERS
COCKTAILS
DESSERT COCKTAILS
ZERO PROOF
WINES
BUBBLES
ROSÉS
WHITES
REDS
BY THE GLASS
BY THE BOTTLE

BEVERAGE CATEGORIES

For Latin concepts we use Spanish names for bar categories in plural form, including all appropriate accents.

If the menu includes a wine program, we shall treat the categories as ways to group the wines - by region, by varietal, or by style.

Extensive and varied wine and spirit programs should be grouped by region.

Smaller wine and spirit programs and Wines by the Glass should be grouped by style.

Very small or limited wine programs should be listed by varietal.

BY REGION ie. France, Spain, Italy, Scotland, etc.

FRANCE or FRANCIA

GEVREY CHAMBERTIN
domaine thierry mortet, borgogne - 2019

BY STYLE ie. Red, White, Sparkling, Whiskey, Tequila, Mezcal, etc.

RED or TINTO

CAVA MACIEL APOGEO
nebbiolo, valle de guadalupe, bc - 2015

BY VARIETAL ie. Merlot, Pinot Grigio, Cabernet Sauvignon, etc.

CHARDONNAY

HAHN
santa lucia highlands, california - 2018

VOCABULARY

We are careful to use certain conventions and words for categories, dish/drink names, and descriptors.

The following verbiage and spellings shall be implemented on all menus for USA and North America. British English to be used in the Middle East for words like (chili vs. chilli)

COMMON SPELLINGS

FOODBORNE
EVOO
TABLESIDE

CAESAR

CHILI
CHILE*

TARTAR
TARTARE

SHIITAKE
PASSION FRUIT

LIQUEUR
LICOR

BARBEQUE
AIOLI

DEFINITIONS

Introduced through food, referring to illnesses
Extra Virgin Olive Oil
Prepared at the table

Style of dressing - not ‘cesar’ or ‘ceasar’

Any peppers referred on our menus are spelled ‘chili’
Country in South America
*chilis with a specific name, such as ‘chile de árbol’ shall use the Spanish spelling ‘chile’
Condiment that accompanies seafood
Protein served raw, typically seasoned and shaped into small cakes
An edible mushroom which grows on fallen timber
Spelled as two words

A strong, sweet alcoholic spirit
Spanish spelling of liqueur, seen typically as Licor 43

Spelling out the word, we won’t use BBQ
Use this word instead of ‘mayo’

ACCENTS

We are careful to observe accent use where applicable to keep the menu authentically represented.

The following accents and spellings shall be implemented on all menus.

AÇAÍ
AJÍ
ALBARIÑO
AÑEJO
CACHAÇA
CAMARÓN
CAFÉ
CHICHARRÓN
CHILE DE ÁRBOL
CÓCTELES
CRÈME BRÛLÉE
CRÈME FRAÎCHE
CRÊPES

FLAMBÉED
JALAPEÑO
LEÑA
MÁS
PATRÓN
PISTÚ
PURÉE
RHÔNE
ROSÉ
SAUTÉED
TAJÍN
TAMPIQUEÑA

DESCRIPTIONS

All descriptors shall be in lower case, separated by commas, forward slashes, or dashes depending on design.

Descriptors of dish/drink names shall be in English, making sure to correct chile to chili, unless using a special chili with a Spanish name.

Spanish menu versions can observe full Spanish descriptors.

Please also note that hyphenated words should only be used when an adjective is modifying a noun, and not used when combining ingredients. For instance, ‘sun-dried’ is an adjective and noun modifier, while ‘peanut-guajillo’ is an ingredient combination. In this case, ‘peanut-guajillo’ would just be ‘peanut guajillo’.

EL DORADO SOUR 16

400 conejos mezcal, cucumber, ancho verde, lime, pineapple, guajillo chili oil

CARNE ASADA*^D19

grilled skirt steak
melted oaxaca cheese
white onion / cilantro

GRILLED ASPARAGUS^G

teriyaki sauce – yuzu kosho mayo – fried garlic

REDUNDANCIES

Refraining from using redundant or unnecessary descriptors will allow for more real estate on the menu and ease in comprehension for the guest.

The reasoning behind eliminating words like juice, purée, and syrup, allows the ingredient to shine while assuming that the ingredient will be in liquid form in the cocktail.

Announcing which liquid form each ingredient takes is unnecessary and lends a more premium quality to the item descriptor when this method is used.

The modifier ‘cheese’ shall be included on all menus. Cheeses of any variety including: Mozzarella, Manchego, Oaxaca, Mexican, Goat, Blue, Panela, Cotija, Brie, Pecorino, Parmesan, Cheddar, Swiss, etc should have ‘cheese’ at the end.

FOOD

CREAMY
WARM
FRESH
PEPPER
GARNISH
MESCLUN

DRINK

JUICE
PURÉE
SYRUP
VODKA
TEQUILA
RUM
GIN
BOURBON
WHISKEY

SINGULAR VS. PLURAL

MENU CATEGORIES - PLURAL

When submitting your menu entries, please adhere to the following grammatical standards to maintain consistency across all our publications. Menu categories, such as 'Desserts' and 'Wines', should always be labeled in the plural form. This helps to indicate the variety and selection available within each category.

MENU INGREDIENT DESCRIPTIONS - SINGULAR

Conversely, when listing ingredients that accompany a menu item, descriptions should be singular to emphasize the individual quality and uniqueness of each component. For example, list 'cherry tomato, almond, arugula' rather than 'cherry tomatoes, almonds, arugula'.

EXCEPTIONS:

1. Beans
2. Chips
3. Greens
4. Berries
5. Fries
6. Seeds
7. Herbs
8. Noodles
9. Sprouts
10. Diced Vegetables
11. Mixed Cheeses
12. Mixed Mushrooms

These ingredients should always be listed in the plural, regardless of the context. These terms naturally imply a plurality that enhances the description of the dishes.

Please ensure your menu submissions comply with these guidelines to ensure clarity and uniformity throughout our menu presentations.

ALLERGENS

Notations shall exist on dish/drink name line, in superscript, separated by commas and no spaces.

Double check menu to make sure allergens aren't missed - ice cream has dairy, butters and oyster sauces contain allergens and will be rejected.

For menu items that contain multiple allergens,
**ALLERGENS SHOULD BE LISTED IN
ALPHEBETICAL ORDER.**

Dietary notes shall be listed at the bottom of the menu on culinary pages. We do not list gluten free, nut free, dairy free, shellfish free items, only noting which dishes DO contain an allergen.

A discussion with a server or chef and the guest can determine gluten free items, and also helps guest to engage with staff.

NOTE: Allergens are region specific and we abide by all local laws regarding allergen disclosure. Please be sure your allergen submission is clearly communicated on the brief and that its observing all local laws.

D	DAIRY
N	NUTS
G	GLUTEN
S	SHELLFISH
V	VEGETARIAN
VG	VEGAN

* UNDERCOOKED or RAW

DAIRY
MILK
CREAM
BUTTER
CHEESE
YOGURT

NUTS
ALMOND
BRAZIL
CASHEW
HAZELNUT
MACADAMIA
PEANUT
PECAN
PINE
PISTACHIO
WALNUT
PESTO
SALSA MACH

SHELLFISH
SHRIMP
LOBSTER
MUSSELS
CLAMS
CRAWFISH
LANGOSTEEN
OYSTERS
ANCHOVY
SCALLOPS
SQUID
OCTOPUS
PRAWNS
CRAB
SNAILS
ABALONE
URCHIN

GLUTEN
TORTILLA
PITA
NAAN
BREAD
BEER
PASTA
FRIED FOOD
SOY SAUCE
PIE CRUST
ROUX

NON-VEGETARIAN
MEAT
POULTRY
FISH & SEAFOOD
INSECTS
GELATIN
RENNET CHEESE
LARD
CHICKEN OR BEEF BROTH
WORCESTERSHIRE SAUCE
FISH SAUCE
OYSTER SAUCE
ISINGLASS WINES

NON-VEGAN HONEY FIGS

***UNDERCOOKED OR RAW**

Notations shall exist on dish/drink name line as an asterisk after the item name.

Double check menu to make sure allergens aren't missed - steaks are usually served undercooked, as well as lamb rack, salmon filet, and oysters.

For menu items that contain multiple allergens, ALLERGENS SHOULD BE LISTED IN ALPHEBETICAL ORDER.

A foodborne illness warning shall be listed at the bottom of the menu on culinary pages.

A discussion with a server or chef and the guest can determine undercooked and raw items, and also helps guest to engage with staff.

NOTE: Allergens are region specific and we abide by all local laws regarding allergen disclosure. Please be sure your allergen submission is clearly communicated on the brief and that its observing all local laws.

UNDERCOOKED OR RAW EXAMPLES:

SEAFOOD

Oysters on the Half Shell – Served raw with mignonette or cocktail sauce.

Sushi & Sashimi – Raw fish like tuna, salmon, or yellowtail.

Ceviche – Raw fish or seafood "cooked" in citrus juice.

Crudo – Thinly sliced raw fish with olive oil, citrus, and seasonings.

Poke – Hawaiian-style marinated raw fish, usually tuna or salmon.

MEAT & POULTRY

Steak Tartare – Raw minced beef mixed with egg yolk, capers, and seasonings.

Carpaccio – Thinly sliced raw beef or veal, often served with lemon and Parmesan.

Beef Tataki – Lightly seared beef, typically served rare with ponzu sauce.

Rare or Medium-Rare Steak – Served pink or red in the center.

Duck Breast (Seared, Medium-Rare) – Often cooked rare to maintain tenderness.

EGGS

Hollandaise & Béarnaise Sauces – Made with raw or lightly cooked egg yolks.

Caesar Dressing (Traditional) – Includes raw egg yolk.

Sunny-Side-Up or Over-Easy Eggs – Whites cooked, yolks runny.

Fried & Soft-Boiled Eggs – Whites set, yolks soft or runny.

Tiramisu – Traditional recipes use raw eggs in the mascarpone mixture.

OTHER

Cheeses Made with Raw Milk – Some varieties like certain French soft cheeses.

Meringue (Uncooked or Lightly Cooked) – Some versions use raw egg whites.

Certain Cocktails (e.g., Whiskey Sour) – Classic versions use raw egg whites for foam.

Prices shall exist on the same line as the dish/drink name, in same font, size, and weight unless otherwise specified in the menu design.

Prices can exist spaced two spaces from the dish/drink name, or tabbed out to line up with all prices in a column, and depending on menu design, the established convention of the menu should be followed for all prices.

Prix fixe or specialty prices shall be listed in 00.00PP format.

CAYAO

BY CHEF RICHARD SANDOVAL

KYŌYŪ SURU

GYOZA | 590
pork-shrimp, bonito flake,
edamame, ponzu butter (g)(d)(s)

EDAMAME | 320
nikkei xo sauce (d)(g)(s)

ISHIYAKI HOT STONE
sashimi style, table hot stone,
nikkei salad, truffle ponzu (g),
chipotle chimi kosho (g)

MISHIMA WAGYU TENDERLOIN
3oz | 1900

MISHIMA WAGYU RIB EYE
3oz | 1490

IZAKAYA ZENSAI

PAPAYA SALAD | 340
panca chili-tamarind dressing,
jicama, peanut, mint (n)

TUNA TOSTADA | 580
tapioca chicharrón, sushi rice,
rocoto aioli, roe, lemongrass,
avocado (*)

SEARED SCALLOPS | 620
shiso chimichurri, nori praline,
soy butter, yuzu, passion fruit
(d)(g)(s)

GRILLED OCTOPUS | 540
miso anticuchera sauce,
rice foam, fennel, annatto (d)

CHIFA CAULIFLOWER | 380
pomegranate reduction,
togarashi, macadamia nut,
parmesan foam (d)(g)(n)(v)

CEVICHE & TIRADITOS

LOCAL OYSTERS | 540
chalaquita, wasabi aioli,
lemon gel, caviar (*) (g)(s)

SCALLOP CEVICHE | 620
curry leche de tigre, basil oil,
aji amarillo, cucumber (*) (s)

CAYAO CEVICHE | 580
shrimp, octopus, scallop,
house made sriracha,
coconut foam (*) (s)

TUNA TIRADITO | 590
passion fruit ponzu, burrata,
curry oil, sweet basil,
lime zest (*) (d)(g)

KAMPACHI TIRADITO | 480
coconut leche de tigre,
mango chipotle reduction,
candied coconut (*)

WAGYU BEEF TIRADITO | 1920
crispy jalapeño, yuzu kosho,
rice chicharrón, truffle ponzu,
chili powder (*) (g)

MAKIMONO

ANGRY TUNA | 680
spicy tuna, yuzu kosho mayo,
avocado, cucumber, sesame (*) (g)

ABURI SALMON | 720
salmon chicharrón, cream cheese,
chipotle mayo, ikura, lemon gel
(d)(g)

EBI FURAI | 640
crispy panko prawns,
mango chipotle reduction,
tobiko, sweet potato crisps
(g)(s)

FOIE GRAS-UNAGI | 880
tempura unagi, kabayaki sauce,
ponzu butter, tobiko (d)(s)

LOBSTER ROLL | 780
ponzu aioli, avocado,
a lo macho sauce, chalaquita
(d)(g)(s)

OYSTER MUSHROOM | 480
miso anticuchera, avocado,
creamy huancaína, toreada soy
(d)(s)

SASHIMI
2oz thickly sliced,
housemade soy, gari & wasabi
(*) (g)

AKAMI | 380
CHUTORO | 540
ORA KING SALMON | 460
CATCH OF THE DAY | 380
KAMPACHI | 420

8 OZ SASHIMI MORIAWASE | 1420
12 pcs daily chef's selection
(*) (g)

NIGIRI

per 2 piece, housemade soy,
gari & wasabi (*) (g)

LOCAL PRAWN | 480
aji amarillo sauce, chalaquita,
crispy skin (*) (d)(s)

CATCH OF THE DAY | 460
yuzu hollandaise, togarashi (d)

TUNA BELLY | 720
chipotle ponzu (*) (g)

SALMON & FOIE | 740
torched, kabayaki sauce (g)

WAGYU | 1480
truffle oil, chimi yuzu kosho (*)

CAYAO TOKUSEN | 2890
daily chef's selection
housemade soy,
gari & wasabi (*) (g)(s)

2 nigiri
2 sashimi
2 ceviche
1 maki roll

TSUCHI

WOOD FIRED SWEET POTATO | 420
preserved eggplant, scallions,
aji yogurt dressing,
miso crumble (d)(v)

STIR FRIED MUSHROOM | 380
lotus roots, cherry tomato,
black garlic sauce, chestnut
(d)(v)

BROCCOLINI | 400
yuzu miso sauce, rice cream,
togarashi, nori powder,
pistachio (d)(g)(n)(v)

CHAUFA RICE | 420
crispy shallot, batamiso,
heirloom harvest, fried eggs
(*) (d)(g)(v)

NIKKEI SPECIALTIES

DENGAKUMAN | 920
catch of the day,
rice foam, pickled shimeji,
nikkei chimi (d)(g)

ORGANIC CHICKEN | 890
aji green curry, bok choy,
sweet potato, snow peas,
criolla salad (g)

WAGYU BEEF UDON NOODLE | 1090
sukiyaki sauce, rocoto,
tobonjan cream, spring onion,
furikake (d)(g)(s)

BRAISED SHORT RIB RICE | 1180
chaufa rice, pickled shimeji,
fried garlic, truffle yakiniku,
sesame (d)(g)

ROBATA/JOSPER

8oz BAJA LOBSTER TAIL | 2120
miso crust, butter, lemongrass,
yuzu emulsion (d)(g)(s)

8oz WAGYU TENDERLOIN | 4600
yuzu kosho chimichurri,
yakiniku sauce (g)(*)

10oz WAGYU RIB EYE | 2890
yuzu kosho chimichurri,
yakiniku sauce (g)(*)

10oz LAMB RACK | 1920
garlic mint crumble, acar
pickles, plum barbecue sauce
(d)(g)(n)(s)

At Cayao by Chef Richard Sandoval, we invite our guests to experience the essence of Nikkei cuisine where traditional culinary techniques from across Japan and Peru meet modern creativity, and every meal becomes an exploration of culinary art.

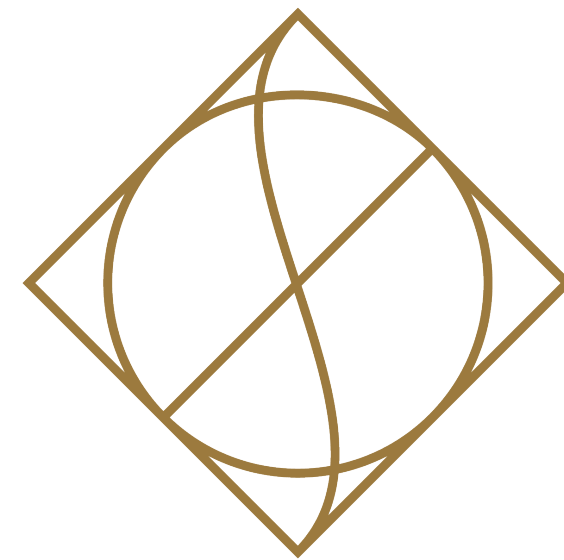
(D) DAIRY / (G) GLUTEN / (N) NUTS / (S) SHELLFISH / (VC) VEGAN / (V) VEGETARIAN
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
ALL PRICES ARE STATED IN MXN AND INCLUDE 16% TAX/ 15% OF SERVICE CHARGE WILL BE APPLIED

TEMPLATES

Please submit your menu changes using
our menu template in Microsoft Word

YOU MAY FIND SUBMISSION TEMPLATES HERE:

[https://richardsandoval.sharepoint.com/:f:/r/sites/RSHMarketing-PUBLIC/Shared%20Documents/
RSH%20-%20All%20-%20Public/Marketing%20Guidelines/RSH%20Design%20Briefs?csf=1&web=1&e=zt6tfq](https://richardsandoval.sharepoint.com/:f:/r/sites/RSHMarketing-PUBLIC/Shared%20Documents/RSH%20-%20All%20-%20Public/Marketing%20Guidelines/RSH%20Design%20Briefs?csf=1&web=1&e=zt6tfq)



RICHARD
SANDOVAL
HOSPITALITY